

HOUGHTON MIFFLIN

Vocabulary Readers

# Welcome to the Bakery

by Mary Cummings-Saxton

## Number of Words: 122

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## Strategy Focus

As you read, think of **questions** you have about the foods in a bakery.



HOUGHTON MIFFLIN

BOSTON

## Key Vocabulary

**bakery** a place where foods such as bread, cakes, and cookies are made and sold

**culture** customs shared by a group of people

**customer** a person who buys things at a store

**dough** a soft, thick mixture that is baked

**ingredients** parts of a mixture

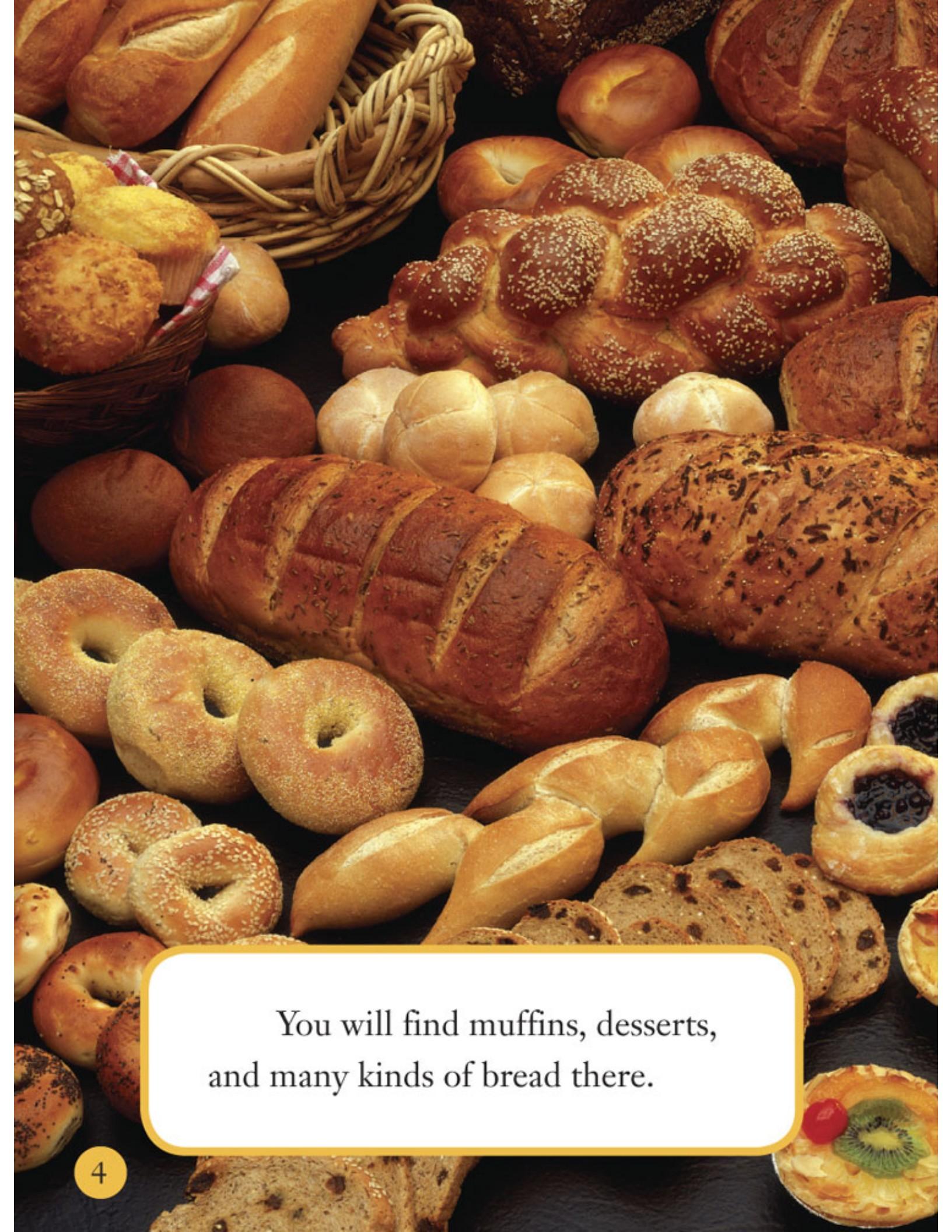
**recipe** a set of directions for cooking

### Word Teaser

For directions to go someplace, read a map. For directions to cook something, read a \_\_\_\_.



What will you find at a **bakery**?



You will find muffins, desserts,  
and many kinds of bread there.



A baker makes all the bread at  
the bakery.



## Crusty Bread

2½ cups warm water or milk  
2 tablespoons dry yeast  
8 cups flour  
1 tablespoon salt

The baker has a **recipe** that tells how to make the bread.



The baker mixes the **ingredients**.

The ingredients for this bread are  
flour, water or milk, salt, and yeast.



All the ingredients are mixed to make **dough**. Bakers knead the dough by pushing it with their hands.



The dough sits for a while. The yeast in it makes it puff up and get soft.



Then, the baker bakes the bread.



All the bread is baked. A customer  
is happy to buy some.



You can find bread from different countries and cultures at the bakery!

## Responding

### Putting Words to Work

1. If you were a **customer** in a bakery, what would you buy? Why?
2. What **ingredients** would you use to make bread?
3. Before the **dough** is baked, bakers use their hands to \_\_\_\_\_.
4. Why do bakers need to read **recipes**?
5. **PARTNER ACTIVITY:** Think of a word you learned in the book. Explain its meaning to your partner and give an example.

### Answer to Word Teaser

**recipe**

## Word Builder

A **bakery** is a kind of store. Make a chart that lists different kinds of stores. Write what people can buy in each one.

Kind of Store	What People Buy
bakery	baked goods

## Write About It

Choose one of the stores from your chart. Write a paragraph that describes what you might see in the store. Tell what you would buy there.

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## Key Vocabulary

bakery

culture

customer

dough

ingredients

recipe

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